



MEERLUST

RUBICON 2015

SOIL TYPE

The Cabernet Sauvignon is grown on low yielding, predominantly biotite partially decomposed granite gravel topsoil rich in quartz and feldspar to a depth of approximately 600mm with a loamy clay subsoil. The Merlot vineyards are planted on more clay rich, yet well drained soils to ensure moisture retention and availability to the vines roots right through the summer. There are considerable deposits of iron-rich Laterite in the Merlot vineyards which accentuates the fruit definition and mineral profile of the wine.

The Cabernet Franc Vineyard is situated on very well drained, stony Vilafontes soil with approximately 20% clay which is ideal for this variety.

The Petit Verdot is on Oakleaf 3 soils on a northerly aspect to ensure full phenolic ripeness

VITICULTURE

All the vineyards were green harvested during veraison to reduce yield, increase concentration and fruit definition. The cold wet winter of 2014 and early spring were ideal to promote very even canopy development and good fruit set. Extensive canopy management, leaf removal and bunch selection was practiced to ensure a uniformly ripe and healthy crop. 2015 is widely acknowledged as superb vintage in the Cape and this is clearly evident in our Rubicon 2015

VINIFICATION

Very early on we recognized that 2015 had the potential for true greatness, and so our viticulture and winemaking practices focused on capitalizing on the perfect weather conditions. Coupled with this, most of our vineyards over 2 decades old, ensuring perfect balance between vigour and crop size. The 2015 Rubicon is a blend of 61% Cabernet Sauvignon, 23 % Merlot, 12 % Cabernet Franc and 4 % Petit Verdot, each variety was fermented separately before undergoing malolactic fermentation in 300 L barrels, 66% new French Nevers and 44% second fill casks. After 9 months in barrel, the components were blended and given another 9 months in barrel for harmonization before bottling

TASTING NOTES

Tasted in early 2018, the Rubicon 2015 is showing all of the hallmarks of a great, classic vintage of Rubicon. Incredibly dense purple-ebony core with very slight gradation at the rim. The nose is brooding, dark bramble fruit, cassis, plum, incense and liquorice, it is still very tightly coiled, slowly offering cigar box, crushed stone and subtle oak spice. On the palate the wine is concentrated yet restrained with dark fruit flavours of pastille, mulberry and dark chocolate, all held in an intricate lattice of polished sleek grape tannin. Still very young yet approachable, this Rubicon promises a long future of maturation and enjoyment.

ANALYSIS

Extract	:	32.6 g/l
Residual Sugar	:	3.4g/l
pH	:	3.66
Total acidity	:	5.6 g/l
Alcohol	:	14vol %

AGEING POTENTIAL

15 – 30 years, provided wine is stored in ideal cellar conditions